

petite madeline

BAKERY *and* BISTRO

OCEANSIDE, CALIFORNIA

griddle 16

All Plates include 2 eggs, choice of breakfast sausage (3 pcs) or bacon (2 slices).

+\$1.50 Chicken sausage

+\$2 blueberry or +\$4 fresh strawberry topping

- Pancake Plate 2 pancakes
- Brioche French Toast Plate

+1.75 for gluten-free French toast

benedicts

2 soft-poached eggs* house hollandaise sauce* on English muffin. Choice of homefried potatoes, hashbrowns, or side salad

Eggs Benedict: Canadian bacon 15.25

California avocado, bacon, tomato 16

Smoked Salmon* smoked salmon, sautéed onions, tomato, fresh dill 17

Chicken & Waffle Benedict

2 soft-poached eggs, on Liege pearl sugar waffle, fried chicken breast, honey chipotle sauce, avocado, hollandaise 18.50

breakfast bowls

Egg Frittata Bowl 13

Crustless quiche with sautéed veggies [mushroom, zucchini, tomato, onion], parmesan, gruyère cheese; hashbrown or homefried potatoes [gluten free], microgreens

Greek Egg Bowl 15

Scrambled eggs spinach, artichoke, onion, tomato, feta, lemon crema, hashbrown.

Add meat to scramble +\$2: bacon, sausage, or Black Forest ham

small sides

Creamy Oatmeal with brown sugar, raisins \$6 / Toast 2 slice \$5.25 / Gluten-free bread 2 slices \$5.75

Pancake (1) \$5.50, (2) \$11.50, (3) \$14 / French Toast (2 Halves) \$6 / Home-fried Potatoes or Hashbrowns \$5

Breakfast Meat \$4.50 / 1 Egg \$3, 2 Eggs \$5 (cheese +\$1.50, or +\$1.50 each veggie)

Fruit Bowl, a la carte \$3.75 / as sub for sides +\$2.50 / Avocado \$2.95

Crêpes

Savory Crêpe: Chicken, mushroom, onion, tomato, spinach, béchamel sauce 14
+\$2 Add chopped bacon to crêpe

Sweet Crêpe with chocolate sauce drizzle 13
Choose **ANY 4** fillings below. . .

Strawberries • bananas • Nutella • real whipped cream

OMELETTE or SCRAMBLE

3 Large Cage-Free eggs. Served with buttered toast choice, potatoes, or salad 16.50

FLORENTINE mushrooms, spinach, parmesan cheese

SANTORINI artichoke, spinach, tomato, onion, feta

ABC avocado, bacon, jack-cheddar cheese

DENVER black forest ham, bell pepper, tomato, onion, jack-cheddar

GARDEN zucchini, bell pepper, mushroom, tomato, onion, spinach

HILL STREET chicken, mushroom, spinach, onion, tomato, gruyère

MEAT-TA-TARIAN bacon, Black Forest ham, sausage, jack cheddar \$18.25

Add ons or subs: Avocado+2.95,

Egg whites+2.75,

Fruit bowl sub for potatoes or toast +2.50

Toast

Wheat

White

Rustic

Sourdough

English muffin

Potatoes

Homefries with rosemary/garlic

or

Hashbrowns

egg plate 14.50

Two large cage-free eggs your style.

Buttered toast choice. Potatoes. Breakfast sausage (3pcs) or bacon (2 slices). + \$1.50 Chicken sausage

Subs for breads.....

Fruit bowl +2.50 One pancake +3.50

breakfast sandwiches

WITH SCRAMBLED EGGS, TOMATO ON OUR HOMEMADE CROISSANTS 9.25

• Ham & Cheese Croissant sandwich

• Spinach & Feta Croissant sandwich

• Plain Butter Croissant sandwich

• **Smoked Salmon* Croissant sandwich**

Scrambled eggs, tomato, capers, red onions 10.50

Kids Breakfast Combo \$7

10 years old & under

Mickey Mouse Pancake, 1 scrambled egg, 1 slice of bacon or 1 sausage, small hashbrowns

Avocado toast 7.75 avocado, tomato,

extra virgin olive oil, lemon juice, everything-bagel seasoning, microgreens on rustic bread. +2 one egg

* These items may contain raw or undercooked ingredients. **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

PRICES MAY CHANGE WITHOUT NOTICE

Lunch

Crustless Veggie Quiche – mushrooms, zucchini, tomatoes and onions, parmesan and gruyere cheese. A la carte 7.50;
+\$4.25 with side salad, choice of ranch dressing, lemon-Dijon or red-wine vinaigrette

Greek Salad – Romaine hearts, tomato, cucumber, bell pepper, red onion, feta cheese, kalamata olives, house flatbread (fresh to order), red wine vinaigrette 11.50
Add griddled chicken +3.50

Specialty Sandwiches

Side of kettle chips or
side salad with choice of Ranch, lemon-Dijon or red-wine vinaigrette

Chicken Salad chicken, celery, onion, sherry wine-soaked cranberries, mayo, Dijon mustard and cayenne. Lettuce, tomato. Choice of bread: Croissant, whole wheat, rustic bread, sourdough 12

Turkey Honey-Chipotle turkey breast, avocado, honey-chipotle sauce, tomato, red onion, lettuce, on rustic bread 13

Chicken Pesto **STAFF FAVE!** chicken, lettuce, tomato, béchamel sauce, pesto-and-cheddar jack-toasted rustic bread 13

Fried Chicken Sando panko crusted buttermilk chicken thigh, housemade spiced pickle, honey chipotle sauce, lettuce, tomato, brioche bun 14

drinks

Proudly serving Vigilante Coffee, organic Coatl Coffee, ROAR One World blend & organic teas: Mightly Leaf tea, Rishi tea, Numi Tea

mimosas

seasonal fruit juice (please inquire)
6-oz \$8; or champagne bottle & juice \$25

cold drinks

orange juice: 12oz \$3, 20oz \$4.50
lemonade: 12oz \$3 / 20oz \$4.50
arnold palmer 20oz \$4.50
pellegrino 16.9 oz bottle \$3
sodas: coke, diet coke, ginger ale \$2.50
bottled water \$1.75
milk 12oz \$2.50 / 20oz \$4
beer \$6.50

barista specials

Chai Latte 12oz 5.50 / 16oz 6 / Iced 6
Add espresso to make it "Dirty" +1.50
Hot Chocolate (regular or white)
12oz 4.25 / 16oz 4.75 / Iced
With espresso shots added . . .
Mocha 12oz 5 / 16oz 5.75 / Iced 5.75
Mocha de Mexico 12oz 5 / 16oz 5.75 / Iced 5.75
White Chocolate Mocha
12oz 5 / 16oz 5.75 / Iced 5.75

espresso bar

Brewed Coffee 12oz 3.25 / 16oz 3.75 (free refills dine-in)
Cold Brew – house made 20oz Iced 5
Americano 12oz 3.50 / 16oz 4 / Iced 4.25
Latte 12oz 4.50 / 16oz 5.25 / Iced 5.75 (want a flavor?)
Cappuccino 12oz 4.50 / 16oz 5.25 / Iced 5.75
Espresso Shots Single 2.50 / Double 3
Hammerhead 12oz 3.50 / 16oz 4.25 / Iced 4.50
Café Au Lait 12oz 3.50 / 16oz 4 (choose your milk)
Vietnamese Coffee Iced 12-oz 5

Milk options: Whole & Fat-Free /
Non-dairy Options: Almond, Soy, Oat +1
Add Flavor +1
Vanilla, Salted Caramel, Hazelnut, or Lavender
Sugar Free options: Vanilla, Caramel, Hazelnut
Add Espresso shot + 1.50

Tea

Hot Tea 16oz 3.50 / **Iced Tea** 20oz 3.75
Passion Fruit
Organic Teas: Earl Grey, English Breakfast
Green Tea, Yerba Mate, Spiced Chai,
Mint Green Tea
Organic NO Caffeine: Peppermint, Blood Orange
Chamomile Citrus, Roiboos